



LUNCH MENU



THE “FOXTROT”

12 - 2:30pm

TOMATO SOUP (V)

Basil, pesto, croutons

OR

SPRING SALAD (V)

Mixed green leaves, radish, cucumber, tomato, fried taro, filo pastry, Greek ranch dressing

OR

GRILLED BABY OCTOPUS

Red quinoa, kale, preserved lemon, spicy red pepper coulis



HANDMADE SWEET CORN GNOCCHINI (V)

Baby corn, cheese foam

OR

CONFIT DUCK

Chargrilled red chicory, figs, red wine sauce, pecan crumble

OR

GRILLED RED SNAPPER

Roasted zucchini, eggplant, green olive vinaigrette, tomato coulis

OR

THE FOXCHOP

ROASTED AUSTRALIAN LAMB TOMAHAWK +50

Couscous, roasted potatoes, olives, raisins, mint yoghurt



SALTED CARAMEL CHOUX

Cacao nibs

OR

RHUBARB FOOL YOGHURT

Any 2 courses 268 · Any 3 courses 288

+\$10 iced peach tea



À LA CARTE

120g STEAK TARTARE <i>Grass-fed beef fillet, slow cooked quail egg, toasts, fries</i>	178
ALLE VONGOLE <i>Spinach tagliatelle, clams, chilli</i>	198
HEIRLOOM TOMATO SALAD (V) <i>Grilled halloumi cheese, mint vinaigrette</i>	168
ORGANIC MUSHROOM RISOTTO (V) <i>Sautéed cèpes, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
EGGPLANT LASAGNE (V) <i>Cheddar cheese, basil, tomato sauce</i>	188
GRILLED SALMON <i>Zucchini tagliatella, puttanesca, black olives, capers</i>	218

STEAKS & CHOPS

Dry-Aged

WHOLE SPANISH SPRING CHICKEN	258
400g CANADIAN PORK CHOP	278
340g BLACK ANGUS 1885 RIB-EYE	428
450g STRIP STEAK	558

ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, THYME & YOUR CHOICE OF THE BELOW SAUCES:
TOMATO SALSA - TARRAGON BEARNAISE - GREEN PEPPERCORN & COGNAC - CHIMICHURRI

SIDES

FRENCH FRIES <i>Classic - Garlic</i>	68	CREAMED SPINACH
BUTTER MASHED POTATO		GRILLED ASPARAGUS <i>Almonds</i>
SWEET CORN <i>Truffle cream</i>		ORGANIC LEAVES <i>House dressing</i>
MAC & CHEESE		



All prices are in HK dollars & subject to 10% service charge.

DESSERT

IRISH CREAM CHEESE CAKE - 88
TROPICAL MERINGUE BOMBS - 108 <i>Bavarian cream, mango sorbet</i>
BAKED ALASKA - 138 <i>Lemon ice cream, Swiss meringue, caramelised banana, flambée</i>
CHOCOLATE LAVA CAKE - 98 <i>Vanilla icecream (Please allow us 15mins)</i>
CRÈME BRÛLÉE - 68
SEASONAL CHEESE - 168 <i>Chutney, walnut toast</i>

COFFEE

40
-
AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

TEA

40
-
EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

